

ICE CREAM HAVING IMPROVED STABILITY

ABSTRACT OF THE DISCLOSURE

The invention relates to ice cream prepared by freezing an ice cream mix having a freezing point of -3.5°C or lower, comprising at least 0.2% (w/w) unsaturated emulsifier; an ice cream mix having substantially the same composition for preparing the same by e.g. aerating and freezing; and a process for the preparation of the ice cream.